THE GENESEE FARMER.

VOLUME I. ROCHESTER, FEBRUARY 19, 1831. NUMBER 7.

COMMUNICATIONS.

FOR THE GENESEE FARMER.

NORTH-EAST STORMS.

Some days ago I wrote a short article on *north-east storms;* and expressed my belief that our northerly winds were deflections from the main current which sets up the St. Lawrence. I had determined to keep *memoranda* of such weather in this place, as should appear to be connected with the *north-east storms* of our sea coast, or of lake Ontario; and I now give the following:

1 mo. 14. Evening clear.

15. Morning, sharp frost. The sun obscured by thin clouds from the S. W. which gradually thickened—a moderate *wind from the north*,—and before noon it began to snow a little. In the afternoon it snowed faster, and the wind was slightly increased. *Not severe enough to deter people from their out-door business.*

16. Storm continued, being a gentle wind from the north, with snow. *I believe none staid at home that day on account of the weather.*

17. Wind from the N. W. *It was only a light snow, not enough to make good sleighing.*

I had waited some days, expecting accounts from *New-York* and *Philadelphia*, in regard to this storm, and I now find their news papers teem with awful reports of its violence. With them it appears to have begun many hours earlier than with us; the great body of the clouds on the east side of the mountains, must therefore have kept in advance of those which spread over our district, and although several accounts of its commencement are inconsistent and unsatisfactory, owing to careless observers, yet there is sufficient evidence that *the storm advanced from the South-West*, seemingly against the wind. From those papers I subjoin some brief extracts:

"*The late terrible storm*—On Friday evening of last week [the 14th] a snow storm commenced which has had no parallel of late years. The wind was very high the two following days[the 15th and 16th] during which the snow fell almost incessantly."—*Philad. Sat. Bulletin.*

"About 8 o'clock on Saturday evening,[another account says at dusk] the snow commenced with a *strong north-east wind*,and continued with increasing violence until Sunday morning. In the afternoon and evening, the snow fell with renewed rapidity and less wind."—*Philad. U. S. Gaz.*

"The snow storm which began on Friday, [the 14th] continued with uninterrupted violence until last evening [of the 16th] accompanied by *a gale from the north-east.* The depth of snow which has fallen in these *two days* is supposed to average about 15 inches."—*N. Y. paper.*

One account from Massachusetts, however, gives 4 feet as an average depth; one from Lancaster, in Pa. gives 3 feet; and other accounts from other places, give 20 or 22 inches. *It was a great snow.*

It needed not to be shown to most of the inhabitants of this county, that we lie not within the range of the north-east storms; but I wish to prove that our rains and snows from the north, were parts of those tempests, visiting this favored land, in a milder form; and of this, the foregoing statement is *one* remarkable proof. In the rain from the N. N. W. referred to in my former article, I had *another* proof, for it appeared by the Philadelphia papers that *there*, at that time, there was also a northeasterly storm.

In my former article on this subject, through haste, the names of several places were omitted. Among these, the Canandaigua lake, and the valley from Hammond's port to Bath, from their direction, must have an influence on the wind, and render observations made in those vicinities, particularly interesting. D. T.

P. S. I am informed that on the 16th ult. while to us *the storm came from the north*, at Williamson, in Wayne co. *it came from the west-north-west.* By your Meteorological Table, however, it was *north* at Rochester.

Greatfield, Cayuga co. 2d mo. 1, 1831.

FOR THE GENESEE FARMER.

COFFEE.

In number 3 of the "Genesee Farmer," you have an article on the making of coffee-drink, and in reply to it I will tell you how "we work it," as the *Prompter* used to say. At the top of the Coffee Pot, or a common Tea Pot, (which is large enough for any family,) fit a tin ring, or cylinder, inside, perforated with thread holes, on to which sew a small bag of cotton cloth,(new, stout, unbleached, is best,) of a size to hold double the quantity of ground coffee required for a meal. When wanted, pour on boiling water, and the coffee soon runs through, a perfectly clear and pure beverage. We have practiced this mode for 20 years.—The strength is also extracted, and you get the essential oil of the coffee, with its delightful aroma, which is lost in being boiled. The grounds may be saved, but have no strength. Try it, however, to satisfy you, and you will find it so.

The advantages of this mode, are, that the coffee is made in much less time; is pure, and fine; better economy, because you get all its strength; if company come in, you have only to add the ground coffee, and hot water, and the drink is ready, in five minutes. You get by infusion the aroma and oil of the coffee, which are dissipated and lost by decoction, or boiling. In the latter case the drink is more nervous, and constipates the bowels; in the other, free from the nervous effect, and quickens the action of the bowels. Such, at all events, are the effects on my system.

☞ Roast your coffee, to a dark cinnamon colour, but never *burn it;* and grind it only as you want to use it.

When last at Rochester, I had with me a small oval tin tea pot, with its bag, which has travelled thousands of miles with me, in which to prepare my coffee. I carry a small tin canister of roasted coffee. Every body who drinks our coffee, says it is good. Try it, Mr. Editor, or get your wife to, and judge for yourself. This mode is easier than that pointed out by you. Tell us the result. S.

Jan. 29, 1831.

FOR THE GENESEE FARMER.

NEW SACHROMETER.

As it is very important for the farmers to know which kinds of their apples make the best cider, and when once known, to propagate those kinds only, and to "hew down and cast into the fire" those which are poor and good-for-nothing, it is necessary that some criterion should be known, whereby they can come at the knowledge necessary to determine the fact. Now except a peculiar essential oil which the skins of some apples possess more than others, the only good quality one can contain, more than another, is sugar, or the sacharine principle. Now nature has formed a measurer of this quality, ready formed to every one's hand. Take of as many sorts as you please, place them on a board, in a moderate cold room, in freezing weather, and constantly observe the first that freeze; those are watery, and contain none, or but very little spirit, and are consequently to be rejected.—Those that are the last to freeze are the best, both for eating and for cider. POMUS.*

☞ Several Communications omitted for want of room.

FOR THE GENESEE FARMER.

SMALL ANIMALS.

Among the many amusements to which men resort for pastime, there is none more innocent or rational, than the rearing of animals. And when this pleasure can be made a source of profit and instruction, the interest becomes vastly increased.

There are but few of us who cannot look back to the time of our childhood, when the nursing of a robin or thrush, afforded us infinite delight; and when the capture of a squirrel or rabbit became an era in our history.—This propensity to doat on animals seems to be natural to all men, from the Hottentot and Laplander, to the nobles of civilized and enlightened countries. And when this feeling is accompanied by an ardent desire for knowledge and research, it becomes the grand incitement to all the investigations and developments of natural science.

Time would fail me to mention even the names of the vast varieties of animals which have been domesticated either for amusement or instruction, much less to enter into an analysis of their habits. Nor is it my intention to trouble your readers with an essay on natural history. But as I have found much amusement in the rearing of small animals, and have also devoted considerable time to the investigation of their habits and the mode of managing them, I have thought that it would not be uninteresting to some of your *young* readers, to occasionally devote a column of your paper to this subject. I will therefore endeavor, as occasion may offer, to extract some account of the form, appearance, habits, and mode of management of a variety of Insects, Birds, Quadrupeds, and Fishes. Some of your readers will doubtless be surprised to learn that of the common *Pigeon* alone, there are at least fifty varieties, and many of them of the most beautiful plumage and fanciful forms.

In England the rearing of singing birds, rabbits, pigeons, fowls, bees, silk-worms, &c. &c. has become a very curious science, and the source of vast profit. And there is no reason why they may not be made in this country a delightful and profitable appendage to the farm yard or dwelling house. The origin and transformation of insects, with all their wonderful changes, and close connection with the very existence of man, is alike interesting to the Agriculturist and to the man of science, and there is no subject which leads the mind to a more deep and reverential awe of the great Creator of all things, or to a more thorough conviction of our own impotency.

I shall commence these extracts with a short account of the

SILK-WORM.

The rearing of silk-worms is an agreeable and interesting pursuit for young persons; it has now become so popular in this country that it is hardly necessary to recommend it even as a source of profit.

There are several species of larvæ or caterpillars, besides silk-worms, which produce a sort of silk. The web of the spider is very similar to silk, and it is said that a few pair of stockings, and the substance upon which a picture was painted have been made of the webs of a particular kind of insect. But it is scarcely to be hoped that the labors of the spider, or any of the different species of larvæ, will ever be so valuable to man as that of the silk worm.

The egg of the silk worm is nearly round, and in size rather less than a mustard seed.—When first laid, it is of a light yellow, but it soon changes to an ash colour. About the latter end of April, the eggs are strewed or placed on paper, where they were laid by the moth, which should be put where the wind cannot blow them away, but so the sun ma

shine upon them. A chamber window that fronts the south, is best for this purpose. It is advisable to cover the papers with a bit of gauze; and especial care should be taken that they are secure from birds and cats. Having thus placed the eggs in a proper situation, leave them until they begin to hatch, and as the young worms or larvæ are warmed into existence, remove them to the place you design to feed them, leaving the unhatched eggs undisturbed.

The larvæ or caterpillar, when it is first hatched, is of a dark hue, but when full grown, its colour is a creamy white; it has a small circle on each side, at every joint—and two half circles on its back; its feet are six in number, three being placed on each side near its head; it has also ten holders, eight in the middle of the body, and two at the tail. While it remains in the caterpillar state, or rather from the time it is hatched, until it begins to spin, the silk worm has four sicknesses; during each of these, which lasts about three days, the worm quits its food, grows thicker and shorter, and at length casts its skin.

As soon as the worms begin to come out of their eggs, you must procure some young mulberry leaves, and if they are not to be had immediately, lettuce leaves, which place in the receivers, and as the young worms are hatched, place them to feed upon the leaves. At this early stage of their existence, the silk-worms are so small and tender that they ought to be taken from the hatching papers to the receiver on the point of a feather, or a camel hair pencil.

Although lettuce-leaves may be used for the first three or four days, mulberry-leaves, the natural food for silk-worms, must be procured as soon as possible, and for the first week of their lives, they ought, in fact, to be fed on nothing else. The receivers or trays should be cleaned out every morning; and while little, the worms should be removed with care, by means of a hair or feather. When they are about one third grown, it is as well to put new leaves into the trays on the top of the stale ones, the worms will soon leave the latter for the former, and then you may take the leaves and worms together out into clean trays.—When the worms are large, you can lift them from one tray to another in your fingers, taking care not to squeeze them. Until they arrive at their first sickness, it will be quite sufficient to afford them leaves once a day; thence, until their third, they should be fed twice a day, increasing the quantity of leaves at each time of feeding, according to their growth; and from their third to their fourth sickness, they should be fed three times, and if it is very warm weather, four times a day; and after the fourth sickness is past, the worms should have as many leaves as they can eat. They will consume more food during the few days that succeed their last sickness, than in the whole of the previous part of their lives. In all cases, the leaves should be dry and fresh as possible. If they have been closely packed, they should be dryed.

If the weather be not unseasonable, the worms should have plenty of air, especially after they have got over their last sickness.

They must be frequently cleansed too, as they make much dirt; their trays should be more commodious, and also deeper than those used for the worms when smaller; otherwise they may crawl out and be destroyed. At the end of forty or forty-five days from the time of their being hatched, they begin to change to a clear transparent pink or flesh colour, particularly on their tails; soon after, they grow restless, and refuse their food. When these symptoms are perceived, it is time for you to prepare for their spinning.

THE COCOON.

As soon as the indications mentioned in the last paragraph are perceived, roll up small square pieces of paper, corner-wise, and pin them to a tape stretched across the wall of a room, and with the pointed end downward.—When a worm has altogether quit its food, place it in one of these little work-shops, as they may with great propriety be called, for in these the worm spins its silk. It disposes of its web in such a manner as to leave a cavity within; this is called the *cocoon;* and here the worm again casts its skin, and changes its appearance altogether, becoming short, thick, and enclosed in a hardish, dark-brown, shining case. It is now called an aurelia, chrysalis, or nympha. It should be left undisturbed in its labours, until, by gently shaking the cocoon at the ear, the aurelia may be heard rattling within. It is then proper to wind off the silk.

WINDING.

Were the cocoon to be left for about twenty days after the caterpillar has become an aurelia, it would effect another change in its appearance, and become a *moth*, and eat its way out of the cocoon. This, however, must not be suffered, if the silk is to be preserved. The loose outward silk is to be removed, and the cocoon should then be placed in warm water, in order that its end may more readily be found, and also that the silk may be more easily wound off. A common card is often used for this purpose, but those who have large stocks, wind the silk off, joining second threads together, by means of little reels. In those places where the silk is wound off for the purpose of commerce, a certain number only of the cocoons are preserved for the purpose of producing eggs, and laid aside. The others are placed in boiling water, and the nympha thus killed. The silk varies from white to reddish yellow, but the lightest cocoons are the most esteemed.

THE MOTH—LAYING.

All the silk being wound off, the aurelia, or grub, must be placed in a little bran, just under the surface; in this situation it will effect its change as soon as if left in the cocoon. As soon as the moths have emerged from their shell, place them together, in paper trays, similar to those in which they were fed. Cover the bottom of the trays with clean white paper, for the moths to lay on. The male nymphs are much smaller than the female, and are in general about one half their weight. Their existence in the moth state is but brief; the female lays her eggs soon after she assumes her wings, and dies a day or two after; the male frequently drops off before the female has finished laying. The moths eat nothing; they flutter about with their wings, but do not fly; and are by no means admirable for their external appearance, being ordinary in shape, and almost entirely of a pale yellow, or mealy color. The eggs should be put away in a drawer, or other secure dry place, upon the papers on which they are laid, for use, in the following spring.

When silk-worms are bred to a large extent, the females are placed to lay on a coarse cloth, and when the eggs have acquired an ash colour, the cloth is immersed in fresh water, which dissolves the mucilage that makes the eggs adhere; they are then collected, properly dried, and carefully preserved for the following year. Particular care should be taken that the trays for laying be not only out of reach of cats and birds, but that they be not placed near cobwebs, lest the moths should crawl out, and become a prey to the spider.

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FOR THE GENESEE FARMER.

SWEET POTATOES.

Messrs. Editors—Your correspondent, H. G. S., in your last paper, has given very plain, easy, and intelligible directions for the cultivation of the sweet potato Now if he would inform us how we are to preserve the *tubers* through the winter for seed, he would complete the object of his intentions, and render a great benefit to this region of country, which from the ease and safety with which the peach, Grape, almond, &c. is propagated, leaves no doubt in my mind but that the Carolina Potato will succeed, and may yet become a staple culinary article for domestic use, and for market, and even for exportation to the eastern counties.

I have tried several times to keep the sweet potato purchased in New York, over winter, but have not been able to succed. In one case I took a common glass box, clean coarse sand well dried, and with an alternate layer of sand and roots, filled it *stratum super stratum*, till it was full, closed it well, and put it in an inner cellar which was of brick with a good plank floor, and which was warm and dry; in the spring my box was not half full, and my potatoes all gone—vanished into "*air, thin air,*" and nothing left but wet sand, and a very thin skin like dead leaves.

I once asked a Virginia skipper who was selling the article in New York, how they managed to keep them over the winter. Why said he, "I *reckon* it is the easiest thing in *natur*, you must first dig a big hole in a sand bank, then *tote* your *taturs* in a cart and *dump* them in, cover 'em with *pine shadows*, and so heap up the sand on the top, and I *reckon* you will have no trouble."

I am this winter trying the experiment, but am told it will not succeed, but why, I am unable to divine, if the doctrine broached by some of your correspondents, be true, that seeds, trees, and amphibious animals, will lie buried for centuries, if they are below the reach of heat, light, and air, without loosing their vital energies.

I remember of seeing in two or three instances, sweet potatoes selling in the Rochester market, which were the growth of the neighborhood; and I am told that a Mr. Miller, who lives on the *Ridge Road*, has made quite a considerable and profitable business of it. If he or any of your readers should be able to eluctdate this subject, by their own experience, they would perhaps perform that benefit to their fellow citizens, which is said to exceed all the abstruse and hypothetical speculations of modern philosophy, viz—"*make one blade of grass grow where none grew before.*" DIŒCIA.*

FOR THE GENESEE FARMER.

☞ Can H. G. S. or any of the readers of the Genesee Farmer, inform me where the slips of the sweet potato can be had in this section of country? I have long been of the opinion that they might be cultivated here, but hitherto have not been able to procure seed. O. W.

FOR THE GENESEE FARMER.

How beneficent has been the author of nature, in supplying the *necessary* wants of man, in great abundance. Water which is of the first necessity, is every where to to be met with—Iron, which is the most valuable of any of the metals, is found in every clime—Salt, so necessary to the comfort of man and beast, is disseminated throughout the globe.

The following extract is taken from a work written by Dr. Van Rensselaer, of New York, and published in 1824, and now copied from an English Journal. O. W.

ON THE USE OF SALT IN AGRICULTURE AND MANUFACTURES.

Sal ammoniac, or muriate of of ammonia, is made in abundance from common salt. The manufacture of this article was abandoned in England in consequence of the heavy duty of 30l. pr ton being laid on salt. In consequence, however, of bittern, from the salt works, being allowed in Scotland for the manufacture, the price has been reduced nearly one half. In the manufactures of glass, salt is largely employed: soda, which is procured from common salt, is used for plate glass; potash for flint glass; and common salt, with kelp, for crown glass. In England, the heavy duty on salt, is almost a prohibition to its use for these purposes.—Oxymuriate of lime, and other oxymuriatic salts, employed in bleaching, are made from salt, and consume a large quantity of it in the manufacture. Sprit of salt, or muriatic acid

requires large quantities of salt; at least 1000 tons are used for this purpose, in England, every year, notwithstanding the enormous duty. It is used in a variety of processes, in dyeing and calico printing. Glauber's salt is made from what remains in the stills after the distillation of muriatic acid. This residuum was formerly thrown away, until a person employed it in making Glauber's salts, when a duty of £30 per ton was laid on the article manufactured, since, however, remitted. Epsom salts are produced from salt, or the evaporation of salt water. The brine, which yields 100 tons of salt, gives from 4 to 5 tons of this valuable article. Dr. Henry, the celebrated chemist of Manchester, has discovered a process of preparing it from magnesian limestone, and has reduced the price of it one half. It can be made still cheaper from sea water, for the employment of which, a duty is laid.—Magnesia is made from salt brine, or sea water. The English duties are so high as to render it probable, that both this and the preceding article will in future be obtained by Henry's process, in magnesian limestone. Crystalized soda is also made from common salt; and if the latter, or sea-water could be obtained free of duty, in England, it would supercede the importation of American or Russian pot or pearl ashes, and 10,000 tons would be used annually, several hundred in washing alone. Barylla, of an excellent quality, is made from salt. In the manufacture of hard soap, salt is a necessary ingredient. Corrosive sublimate is made from salt. Patent yellow is also prepared from common salt. In the fisheries, in salting provision for the sea service, and for exportation, salt is largely employed. Butchers, morocco dressers, and skinners, employ it in large quantities. Farmers use great quantities in making butter and cheese, and for steeping wheat to prevent smut.

Salt is likewise employed by iron founders, in metalic cements, and in rendering bar iron very malleable. It is used by white-smiths and cutlers, in case-hardening, in tempering files, and some other edge-tools, mixed with other substances, for reducing metalic ores, assaying minerals, and rendering metals fusible by the refiners of silver, and to prevent the oxidizement of some metals. It is used to moderate the flame of combustible bodies; and is extensively employed by the philosophical and manufacturing chemists, and by the druggists, for a variety of pharmaceutical purposes. In Horticulture, salt is much used, particularly in England, where its merits are better appreciated, than with us. It prevents the depredations of insects on fruit trees, and when properly applied protects them from the honey-dew. Persons ambitious of having good cider orchards, should dig a small trench a few yards from each tree, and place within it a few pounds of salt, which by the rains is gradually conveyed to the roots, and produces most desirable effects.

FOR THE GENESEE FARMER.

POTATO-ONIONS.

These onions should be set in rich ground, ploughed shallow, as early as the spring season will admit, in rows from ten to twelve inches apart, and large onions set about nine inches apart, in the rows; each onion will produce from three to six large onions, and a cluster of small ones, (from eight to twelve in number) resembling the top-onion seed in appearance, excepting their location being at the bottom of the stocks, instead of the top.—The small onions should be set in the same manner as top-onion sets, in every respect, and will produce about the same quantity of onions. The stalk produces no seed of any kind on the top, the increase being from the bottom, from which peculiarity it derives its name. I commonly set them in the ground about the 5th of April, and between the 10th and 20th of June plant cucumbers for pickling, between the rows, and before the vines spread, the onions will be fully ripe, and should be pulled, which will be from the 25th of June to the 5th of July, which is about six weeks earlier than I can have top onions ripe.

Penfield, Feb. 8th, 1831. S. BARKER.

SELECTIONS.

MR. SEDGWICK'S ADDRESS.

We have received from the amiable author, and have read with great pleasure, an Address delivered before the Berkshire Agricultural Society, Oct. 7, 1830, by Theodore Sedgwick, President of the Society. It bears throughout the impress of his mind, and every sentence exhibits a picture of the philanthropy of his heart. We have annexed a few disjointed paragraphs, in which every reader will perceive the outpourings of the enthusiasm and kind feeling which have characterized the man in every stage of his life.—*Bost. Cour.*

"The history of trade and manufactures shows how arts are most valuable to mankind; what kind of artizans are most likely to prosper; and in a young country the kind of new business to be set on foot is well worthy the attention of all those who are to enter into it. It has been observed in France, that the common laborers in gold, embroidery and lace are absolutely covered with rags. Prudent mechanics, in trades that are indispensable, flourish of course. In Paris, butchers and bakers are great owners of real estate, and the same is true, to a good extent, in New York and Boston. People who deal in articles of mere fashion and luxury lead a life of miserable uncertainty and hazard every where. At one time a mere change in fashion, from shoe buckles to shoe ribbons, became a severe blow to Birmingham.

"In one way alone can the world advance, and that is by economy, by saving, by increasing its property. Let a man be ever so rich, there is no use in scattering money as fools scatter it. There can never be too much abundance in the world, never too many good things. A man may be a miser, and then he is poor creature. But as to hoarding his money in the usual sense, he cannot do it. Providence has provided against the folly of man in this respect, unless he be quite an idiot, and buries gold and silver. Even then, he can do but little harm, for gold and silver make up but a very small portion of the wealth of the world: which generally cannot be buried. For what is it? We have seen that it is not gold and silver alone. What is it then? Notes and bonds? These are but the evidence of wealth: they are mortgages, given by those who have, in fact, bought or borrowed ships, houses, lands, cattle, &c. It is plain, then, that if these things make up property they can never be hoarded. While the rich man is indulging in selfishness, these, his beneficent agents, are ever at work, or applied to some use. So far, therefore, from its being the interest of the public, or the poor, that the rich man should spend his money in any sort of extravagance, it is equally their interest that he should be a laborer with his mind, or his hands—thereby increasing the general fund, and enlarging that capital, by means of which alone the laboring portion of the community are, or can be employed, or even exist. All unnecessary consumption of property, by either rich or poor, is a dead loss to the whole. There is so much less to pay for roads, schools, houses, taxes, food and drink.

"It is observed by foreigners, that we are a profuse people. They are most familiar with our cities, and there observe our extravagance in equipage, dress, and at our tables. They are astonished by this profusion and do not understand it. In Europe, people of the same relative fortunes, would be frightened at the thought of living as we live. And that we live like a wise people nobody can contend.—Take city and country together, was ever so much bankruptcy heard of in any couhtry; and for what? Elsewhere men fail because they have lost a house, or a ship, or been unfortunate in some other way. Here, four out of five "*fail for their expenses.*" It may be tho't that a public speaker, in a plain, economical state of society, is pushed hard for a topic, when he thinks fit to warn his neighbors against extravagance. Simple and economical as we have been allowed to be, it is certain that New England can never prosper when our people have ceased to possess this character. Besides, there is no use in mincing the matter. Things are out of proportion through the whole country. Our children begin with a degree of expense, with which we with large families end. Their dress, houses and furniture must be the same with ours: and this too in a country, in which the partibility of estates require a constant struggle to enable families to maintain their ground. We all strive in the most servile (and may I not say vulgar?) manner to be alike, and to appear one as well as another. The exterior, what is visible, indicates little or nothing as to the wealth of people. The middle classes follow hard upon the heels of the rich, and are as much held in slavery by the fashion, as if there was a chain about their necks. The young men and women who are just entering life, the day laborers, and the poor, following of course so high an example, catch the contagion; and the latter, especially, become sensual, vain, and expensive, run into crime, and end in the State Prison.

"Travellers say, that there is not a useless vegetable, or even weed, in all China. A dead nettle is converted into cloth—paper is made from the straw of rice—the cup of the acorn dies black—the leaves of a certain description of ash answer, in part, the purposes of the mulberry, for the silk worm. In this way, the occupations of people are infinitely diversified. For instance, in every village as large as Pittsfield, and perhaps smaller, there ought to be regular gardening, as an occupation. In this way, the Mechanic gets better fruit and vegetables, and for a less price. It is the natural advantage of the division of labor. In living so much as our neighboring people do upon beef, pork, and potatoes, they consult neither health nor economy. They do not seem to understand that animal food is by far the dearest."

The Potato—The "Genesee Farmer," says, "never feed potatoes to stock, without first boiling or steaming, as this increases their nutritive qualities." This is true, as well of potatoes as of every other vegetable; an important caution, however, should be added, that the water in which potatoes are boiled, should be carefully drained off, and not mixed with the food of any animal, as it contains a very deleterious matter, which is extracted from the potato by boiling.—*Western Tiller.*

GREVILLE'S CHINA ROSE.

Perhaps among all the astonishing productions of the vegetable kingdom, there is not one more remarkable than a Rose recently introduced into Europe and this country from China, and thus described in Loudon's Gardener's Magazine, published at London:—"Rosa Grevillii or Greville's China Rose—The shoot of this Rose grew eighteen feet in a few weeks, and is the most singular of the Rose tribe that ever come under my observation. It now covers about 100 feet square with more than 100 trusses of flowers—some of these have more than 50 buds in a cluster, and the whole will average about 30 in a truss; so that the amount of flower buds is little less than 3000. But the most astonishing curiosity is the variety of colors produced on the buds at first opening—white, light blush, deeper blush, light red, darker red, scarlet and purple, all on the same clusters. This Rose grows in the manner of the Multiflora, but is easily known by the leaf, which is much larger and more rugose than the common Multiflora."—*Am. F*

THE GENESEE FARMER.

SATURDAY, FEB. 19, 1831.

DIFFERENT BREEDS OF CATTLE.

Much has been written respecting the different breeds of cattle, as to the nett profit attending the rearing of one kind more than another. This is a subject in which we can never arrive at any mathematical demonstration. We are therefore left to consult circumstances. The points of excellence which would be most desirable in one instance, might not be so in another. Thus a farmer who is wishing to raise oxen for working, will prefer those that are quick in their motions, are good walkers, carry their heads well up, and are of good size; and it is found that those oxen will draw most hat are heavy in the fore quarters, as when drawing, the body acts as a lever, the hind legs serving as a fulcrum, and being heavy forward, places the power nearer the end of the lever, where it acts with greater force. But the farmer who is raising cattle for beef, has different objects in view. His leading one is, how can he realize the most money for the least expense, all things considered. Here the calculations become more complicated. First, local circumstances must be consulted—next, whether it is more profitable to turn off an animal at less age and weight, or to increase the age and weight by long keeping. As regards these points, nothing but local circumstances can decide; but there is great difference in breeds, as to early maturity, or as the expression is, "for fattening young." Some breeds are much more disposed to take on fat when young than others, although they may be smaller in size; this quality renders the flesh more valuable. Under some circumstances, it is an object to increase the size of the animal, but in all cases where fattening is the object, it is important to have the flesh well proportioned, or to lie most in that part which commands the greatest price. On this account, the butchers always select those animals which are heavy in the hind quarters. This is also the choice of dairymen, as it is generally the case that cows with small heads and necks, and light fore quarters, are the best for milk. All these points considered, we would introduce to notice, three different breeds of animals.

First—For working oxen, we do not know of any that are equal to the Devonshire breed. They are of a deep red colour, rather inclining to dun color round the eyes and nose, horns of a good length, and bending upward, strait on the back, with small tails, which are set high, heads elevated, eyes quick, their flesh firm and fine, and are highly valued in the English markets. Most of our deep red cattle in the state of New York, take their characteristics from this breed.

Second—For early maturity, the long horned Lancashire breed are preferred for the London markets. This breed is particularly distinguished by the length of their horns, which generally incline downwards. Their colour always more or less mixed with white. They have large necks and heavy fore quarters, which is their greatest failing, short legs, large hoofs, thick firm hides, hair short, close and fine, and the Smithfield butchers say they give greater weight according to size than any other cattle. Was it not for the length and direction of their horns, they would be well calculated for the yoke, but this will prevent the use of the full bloods for that purpose. The number of these cattle in the Smithfield market, is greater than any other.

The short-horned, or as they are more generally called in this country, the *Holderness*, present more valuable points, all things considered, than any other breed known. This is an improvement upon the Leceister breed, and such has been the success of different breeders in perfecting them that they have become more celebrated than any other in Europe or America. The colour of this breed is almost universally dark red, or chesnut colour, and white, the colors being in patches, and distinct; any variation from this, in colour, would be looked upon as indicating impurity of blood. They have small heads, small strait necks, short horns, much curved, rather drooping than otherwise, of a semi-transparent color, extending quite to the tips, and black tips are also considered a proof of degeneracy, or a variation from the pure breed. They are light in the fore quarters, long on the back, broad on the loin, and hind quarters full and heavy, and of the finest proportion. Their skin is thin, the hair fine and short, and very glossy. Their legs are short, and their motions slow, indicating a quiet disposition—the eye is small and pleasant. The flesh is equal to any in point of fineness and flavour, and they are said from their quiet disposition, to fatten easy. They are undoubtedly the greatest milkers known, for which reason they are held in great estimation by dairymen about London; and Mr. Rhodes, of Islington, who keeps about from six to eight hundred cows, informed us that they excell all others in quantity, and said he had some cows that averaged twenty-four quarts of milk per day, through the year; he also stated that he had some that had been milked three years without having calves.

We most sincerely recommend to farmers and graziers, to turn their attention to this breed, for this section of country, in preference to all others; and they have become so numerous in the neighborhoods of Philadelphia and Boston, that they may be obtained at very fair prices.

PRINCE'S POMOLOGICAL MANUAL.

We are looking with great anxiety for the publication of this work, now in press, which is a treatise on all the stone and seed fruits, which are growing in this country. From the known ability, and great experience of the author, in whose family Horticulture and Floriculture has become almost an hereditary science, we anticipate a great addition to our knowledge of the qualities, habits, and capabilities of the different varieties, suited to the diversified climate of our country, as well as settling and arranging the nomenclature, or proper names of fruit, which in many parts have got into such inexplicable confusion that every grower has a cognomen of his own.

The cause of this complaint obtains particularly in this region of country, where every thing is new and of recent date, and experience and comparison have not yet had a chance of exertion. With us, every apple that is red is a Spitzenbergh, or a *signifider*, and every thing green a greening, and every thing yellow a pippin, and every early peach is a *Rare-Ripe*, a name which to us conveys any thing but what is intended.

The taste, shape, flavor and colour of the fruit of all good varieties with which we are acquainted, are so strongly marked, and distinctly characterized, as when once known, cannot easily be confounded with any others; it is therefore in consequence of the importance which we attach to this forth-coming work, as a text book of acknowledged high authority, to settle at once all disputes, and as a reference for the young or inexperienced, that we shall hail with great satisfaction its appearance.

We hope that in all those cases where *shape* is the boldest, and most apparent criterion, that they will be accompanied with cuts after the manner of *Coxe*, and we have no doubt but that the demand for the work will warrant the expense.

GEOLOGY.

THE VALLEY OF THE GENESEE.

We have given in our preceding numbers quotations from the Ploughboy, on this subject: we will now take a geological view of the valley of the *Genesee* from Lake Ontario, to the head waters of this river. First, we shall make some digressions by way of theory, after which we shall confine ourselves to the productions of different formations as to soil, &c. We will commence with the first rock of the secondary formation, the *millstone grit* of some geologists, and the *second graywacke* of others. This rock is generally composed of selecious particles; some specimens are coarse and conglomerate, cemented together by carbonate of lime, others are more sandy. In most places it is hard and impervious to the water.

This rock, in all probability, forms the bottom of the most part of Lake Ontario. Next above this is the *saliferous*, or salt bearing rock; this forms the southern boundary of the Lake, and is in sight much of the way from Oswego to the Niagara river. The color of this rock varies from an ash color to a brick red, which latter prevails, interspersed with spots of a bluish gray, the colors not blending, but distinct—these spots distinguish it in detached pieces. It is rather soft and porous than otherwise. It is in this rock that most of the mines of rock salt known, are found, and from it issue most of the salt springs; and it is into this that miners bore to procure salt water. Geologists & Chemists are not exactly agreed as to the cause of salt in this rock. One class contend that when this strata was deposited from water, the water was very salt, a quantity of which was retained in the rock as in a sponge, which is not entirely drained out. On the other hand they contend that soda which is the base of salt, is a component part of the rock, and that muriatic acid is furnished by the superincumbent strata, and as it percolates thro' this rock unites with the soda, forming the muriate of soda or common salt.

So far as we have examined the localities of salt mines or springs, they are situated at the lower end of long inclined planes, where the rock has a descent for a long distance, and when this inclination is interrupted by a change in the descent, either by a discontinuation of

the formation, or by a sudden rise. When the formation is discontinued, or has been carried off by water, leaving an out-cropping of the rocks, salt springs frequently appear, but beds of rock salt are generally found where there is a sudden alteration of the descending strata, forming thereby a vast reservoir, for the drainings of the descending formation, into which the salt water collects, and graduates itself by the lighter particles passing off by capiliary attraction, until the remainder becomes sufficiently strong for crystalization. Taking this theory as correct we have every reason to believe that the great basin now occupied by Lake Ontario, was once filled with rock salt. The saliferous rock has a descent toward the lake for nearly one hundred miles, of from five to seven feet per mile, with few exceptions.—On the north side of the lake, this regular descent is interrupted by a vast continued chain of basaltic rock, running east and west, which appears to have been flung up by some subterraneous convulsion, forming a barrier, or vast basin in the saliferous rock by the sudden alteration or elevation of the northern part of the strata. If this theory is not correct, how are we to account for the disappearance of such a vast quantity of rock which lay below the outlet of the Lake?

It is through this saliferous rock that the Genesee river has cut its way up to the first falls, or a distance of about four miles. In many places the rock is in view, forming perpendicular banks, or nearly so, of from forty to eighty feet.

The soil, when formed from the decomposition of this rock, is sandy, with a rusty iron color, loose, and rather barren. Much of the southern shore has this for the superincumbent or upper rock, but it is generally covered to considerable depth with surf or beach sand, which was thrown into bars before the receding of the waters. Of this description are the oak lands of this district. The water issuing from those hills of sand is very pure and good, and although the width of this glade is not sufficient for forming any large streams, yet those formed by the springs from these hills are stocked with trout, which is a proof of their purity. On the top of the saliferous formation, is a layer of from four to ten feet in thickness, of a bluish gray colour, usually denominated the gray-band. Although this seems to be a part of the saliferous formation, yet the components seem to be a little different, as it contains a small quantity of allumine, Where this forms a soil by decomposition, it is very hard and barren, but we do not recollect to have seen it to any great extent. This formation can be examined at the lower falls at Carthage, the gray-band forming the floor of the river, over the red or saliferous rock; for although the red rock is much harder out of water, the gray-band is the hardest while it remains under water, as it soon falls to pieces when exposed to the air.

CUTTING TIMBER.

February is undoubtedly the best month in the year for cutting such timber as we wish to have durable. We would therefore recommend it to farmers, to cut their timber for rails and other purposes, before the frost is out of it, or the sap begins to circulate. The less sap timber has in it when cut, the longer it will last, other circumstances being equal. When trees are felled, it is undoubtedly better to let them remain until spring, at full length, that the bark may be the more easily peeled off, which is a very important thing, when the timber is to be used for rails, which should be split as soon as the bark will come off, that they may have the benefit of seasoning during the summer. If farmers will attend to this they will find their rails will be worth fifty per cent more than when cut after the sap begins to rise.

FOR THE GENESEE FARMER.

TO CATCH FISH.

MESSRS. EDITORS—I have an old receipt book, which says, "*To cook a dolphin, catch him first, &c.*" Now, Sirs, in a late paper, you gave a very clever and convenient way of conveying live fish from one place to another, even, I have no doubt, to great distances, and with perfect safety, in cold weather. But Sirs, you forgot to tell us how we were to *catch them.* I have a small artificial fish-pond, to stock, which I have several times tried and failed, owing to the difficulty of keeping them alive after catching in warm weather, or during the season they are usually caught; therefore you will confer an obligation on me by the information, how I can procure Trout, Bass, Mullet, &c. at the season when snow or ice can be obtained to keep them in a torpid state, so that they can be removed.

Feb. 1, 1831. A SUBSCRIBER.

In answer to *A Subscriber*, as to the best season and method of catching fish, for stocking ponds, we reply:

The month of March we consider the best season for *doing* it in this latitude,—and the kinds of fish that are most generally taken for that purpose, are Trout, Bass, Perch, Pike and Pickerel. These kinds are readily taken with a hook, baited with the large white grubs, which are found in old decaying logs, or with small fish, which may be found about large springs, at this season of the year. Having ascertained where any of the above named fish pass the winter, the fisherman should provide himself with such a number of lines and hooks as he shall think proper, and as we do not exactly agree with Doctor Franklin, in his definition of a fishing pole,* it may be omitted altogether. When the fisherman has arrived at the place where he intends catching, he should proceed to cut holes through the ice, towards which the fish will approach, allured by the light. His lines should be wound upon the thin ends of pieces of shingles, about 3 inches wide, having holes cut through the centre of them, about one inch diameter, through which rods of sufficient length to reach across the holes cut through the ice should be put, and of sufficient strength to hold any fish that may take the hook. Having all things thus arranged, let the hooks be baited and let into the water, unwinding so much of the line as will allow the hook to sink to the required depth, then place the rod across the hole, and allow the thick end of the shingle to rest upon the ice, with the other on which the line is wound, directly over the water.

The advantage of this method is, that one man may attend to a great number of hooks, for when a fish has taken the bait, and attempts to go off with it, a little force upon the line raises the thick end of the shingle in the air, which may be seen at a distance, and the depression of the thin end allows the line to unwind, so that no alarming resistance is offered to the fish. It should be remembered that fish bite at the bait more readily when the weather is becoming warmer, than when it is stationary, or growing colder. There may be better methods than the above, for taking fish at this season, but they have not come within our observation. We will mention one which we have seen practiced in taking the salmon trout, on the north side of lake Ontario. A hole is cut through the ice, over which a close tent is made with blankets, within which the fisherman seats himself with a lamp and spear. The light of the lamp in the water allures the trout, which approach the hole and are speared by the fisherman.

* A pole, with a string at one end and a fool at the other.

SHEEP.

We cannot refrain from reminding our brother farmers again, of the importance of giving close attention to their sheep at this season.—It often happens that a few ewes yean about this time; most of the lambs die, because the dam has not milk enough to support them. If the farmer will take the trouble to feed his sheep with moist food, instead of keeping them altogether on dry hay, he will find very little difficulty in raising early lambs, which will bring him a greater price than later ones. A few turnips, carrots, or boiled potatoes, with a little oat or corn meal, given daily, will be of great advantage to your flock, both in regard to the lambs and wool.

TERMINOLOGY.

Cicatrice—the mark or scar, from whence a leaf has fallen, or from the healing of any wound.

Culm—the stems of grain, grass, Indian corn, &c. when dry.

Drupe—the thick hard covering of a seed, nut, or stone, as in the cherry, walnut, &c.

Exotic—plants not found in a wild state, but which are introduced from abroad.

Indigenous—plants growing naturally and originally in a country.

Peduncle—a stem bearing flowers and fruit.

Raceme—stems arranged along the side of a general peduncle, as the grape, currant, &c.

Glands—a roundish appendage situated on leaves, stems, &c. which serve for transpiration and secretion.

Gramina—the family of grasses.

Hybrid—a mule—a vegetable produced by a mixture of two different species.

To the Editors of the Genesee Farmer:

As your paper is read by many of the scientific men of our country, I would be glad to have you give the following publicity in hopes that it may lead to some experiments that may be useful. As I was travelling on a piece of new road, a few years since, I noticed a phenomenon which was beyond my comprehension. The road that I travelled was over a tract of land which was that kind which we call clay soil. On this road there had been some repairs made, by filling up several holes with green hemlock boughs, over which some soil had been thrown. There was little travel on this road, and I noticed the water in the

of these holes was of a deep green colour, which appeared to have been extracted from the leaves of the hemlock, and perfectly in solution. In another I discovered the colouring matter upon the bottom, while the water was clear above. This precipitate I examined carefully; it had much the appearance of indigo, and the quantity was such as to cover the surface of the ground beneath the water.

Quere—Could not indigo be prepared from the green leaves of hemlock? R. K.

Ontario, Feb. 10, 1831.

THE ECLIPSE.

With a view to combat, and if possible correct a vulgar error, founded solely upon presumption, concerning the temperature of the weather during eclipses of the sun, we determined to ascertain the facts—whether any variation occurs—how great that variation be--the mean temperature of the day—and also during the obscuration--and to compare the mean temperature of this day with the preceding and following days, that the community may judge for themselves.

The Thermometer suspended on the north side of the house, exposed freely to the then prevailing north-west wind, which on the 12th blew in gusts of moderate force, and was occasionally accompanied with snow, gave the following indications.

Temp. of the 11th				Temp. of the 12th				Temp. of the 13th			
10clk morn	10clk even	mean	wind	10clk morn	10clk even	mean	wind	10clk morn	10clk even	mean	wind
*30	21	25.5	w	23	12	17,5	n w	16	3	9,5	n w

Thus it will be seen, that the temperature did diminish on the 12th, from a mean of 25,5 to 17,5, which may be attributed to a change in the direction of the wind, from west to north-west, which in this place is sure to increase the cold. Moreover, on the 13th, the day after the eclipse, owing to a continuance of the north west wind, a depression, equal to that of the 12th occurred, viz—from a mean of 17,5 to 9,5, or 8 dg. colder. During the month of January, a change of daily temperature of 14 deg. occurred, and this was submitted to without a declaration of hostilities against the heavenly bodies; also, between the 3d and 4th of this present month, a depression of 14 deg. was experienced, and was hardly the subject of remark.

Doubtless many far greater changes have been witnessed in our climate, that no one thought attributable to conjunctions of the planets.

The following is a five minutes' register of the temperature for two hours, during the obscuration of the 12th.

Time.	Temp'ture.	Time.	Temp'tre.
10 o'clock 0 m	23 deg 0 m	12 o'clock 12 m	22 deg 0 m
10 do 30 m	22 do 0 m	12 do 17 m	21 do 7 m
10 do 45 m	22 do 0 m	12 do 22 m	21 do 9 m
10 do 52 m	22 do 0 m	12 do †27 m	22 do 0 m
10 do *57 m	22 do 0 m	12 do 32 m	20 do 2 m
11 do 2 m	22 do 0 m	12 do 37 m	20 do 2 m
11 do 7 m	22 do 0 m	12 do 42 m	20 do 0 m
11 do 12 m	22 do 5 m	12 do 47 m	19 do 8 m
11 do 17 m	22 do 3 m	12 do 52 m	20 do 5 m
11 do 22 m	22 do 4 m	12 do 57 m	20 do 5 m
11 do 27 m	23 do 5 m	1 do 2 m	20 do 5 m
11 do 32 m	23 do 8 m	1 do 7 m	20 do 5 m
11 do 37 m	23 do 0 m	1 do 15 m	20 do 5 m
11 do 42 m	21 do 2 m	1 do 30 m	22 do 0 m
11 do 47 m	22 do 0 m	2 do 0 m	21 do 0 m
11 do 52 m	21 do 5 m	3 do 0 m	20 do 0 m
11 do 57 m	21 do 2 m	sunset	22 do 0 m
12 do 2 m	21 do 6 m	10 o'cl'k even'g	12 do 0 m
12 do 7 m	21 do 5 m		

* Beginning of the eclipse. † Greatest obscuration.

The temperature at the greatest obscuration was 22 deg. or more than two degrees higher than at one time of the eclipse. The variations were too slight (but about four degrees) to be attributed to the interception of the sun's rays, for these were shut out by clouds (with a trifling exception) for the whole day.

Before 2 o'clock, however, the sun was obscurely visible through the flying clouds, for a few short intervals, when about one twelfth of his disk was still eclipsed.

The appearance of our atmosphere at the greatest obscuration, resembled the coming on of twilight. The azure hue, with all the softness of evening, continued about three quarters of an hour and disappeared. * * *

FARMER'S WORK FOR FEBRUARY.

Take this leisure time to select and purchase such neat cattle, sheep, pigs, seed corn, seed wheat, potatoes for planting, &c, as will be likely to prove most valuable on your farm having in mind the following maxim, viz—Choose those animals or vegetables to propagate from, that possess the qualities you wish might be possessed by their offspring in the greatest perfection. Our farmers are too apt to sell off their best stock to the butchers, and keep the poorest to breed from; and to gather their seeds from vegetables, which were reserved for that purpose because they were too worthless for the harvest.

Dress out hemp and flax, and see that your spinning wheels come somewhat nearer to perpetual motion than some machines which have been invented for that purpose. For every cent saved in domestic manufactures, you gain at least three cents. One cent you gain by the greater durability of the home-spun article; one cent you save of cash *not* paid for the purchase; and one cent, or perhaps countless cents, by bringing up your family to habits of thrift and industry.

Look well to your sheep. If you wish for fine healthy lambs, you will take good care of the ewes. "For a few days or weeks before yeaning time, they should be generously fed. Some juicy food which they are fond of should be given them, such as turnips, potatoes, &c. that they may have more milk for their lambs: for it is the opinion of careful observers, that want of milk is the cause of the dying of so many lambs, in the first stages of their existence."* It has been recommended to give ewes about half a gill of Indian corn a day, each, till they have produced their young, in order to give them strength; and while suckling, good roots of some other juicy food.—The Farmer's Manual says, "If you have stored more turnips than are sufficient for the use of the table, give them to any stock that will eat them, except your sheep; give to them potatoes, but not turnips at this season; they will injure the lambs. Weak lambs should be treated in all respects as if they had been drowned, and you would restore them to life. Apply gentle and regular warmth; give warm milk frequently in small quantities, (the milk of the sheep is best,) and if the ewe has sufficient for its support, you may generally raise them, but if not they generally die. It is more work to nurse one such lamb for 24 hours than to feed regularly 100 sheep for the same time. If your flock be large, the weathers should be kept by themselves. They do not require so good keeping as ewes and young sheep." The Farmer's Guide says, "If lambs are weak, it is necessary to give them, the first day or two, a small quantity of cow's milk, warm, three or four times in the day; if it is cold weather, the cup containing the milk should stand in another vessel that is partly filled with warm water. Should the lamb be chilled, rub his legs with tow, and let a warm cloth be put round it. But if corn, barley, oats or white beans are given to sheep, during the winter, in small quantity, the lambs will be strong, and the trouble of nursing saved."—*New England Farmer.*

* Dean's New-England Farmer.

POTATO CHEESE.

In Thuringia and part of Saxony, a kind of potato cheese is made, which is very much sought after. The following is the recipe:—Select good white potatoes, boil them, and when cold, peel and reduce them to a pulp with a rasp or mortar; to five pounds of this pulp, which must be very uniform and homogeneous, add a pint of sour milk, and the requisite portion of salt; knead the whole well, cover it, and let it remain three or four days, according to the season; then knead it afresh, and place the cheeses in small baskets, when they will part with their superfluous moisture; dry them in the shade, and place them in layers, in large pots or kegs, where they may remain a fortnight. The older they are the finer they become.—*Sil. Jour.*

NEWS OF THE WEEK.

JAMES MONROE.

The bill for the adjustment and payment of the claims of James Monroe, was taken up in the Senate, on the 8th inst. read a second time, and referred to a select committee, consisting of Mr. Hayne, Mr Frelinghuysen, Mr. Sanford, Mr. Bell, and Mr. Iredell.

INCREASED COLLECTIONS AT NEW YORK.

The duties on imports for the third quarter, at this port, amount to $4,781,128 33. The whole amount shows an excess, compared with last year, of half a million of dollars.

COM CREIGHTON.

The evidence for and against Com. Creighton, closed on the 9th inst. His defence was to have been read before the court on Monday last.

NEW ENGLAND AND NEW YORK.

The population of New England entire amounts to 1,949,882; that of New York to about 1,934,000, being a difference of only 15,000, or one third of the number required to entitle to a single representative—yet New-England has 51 members of Congress, and New York but 36 —*N. Y. Eve. Jour.*

NEW POST OFFICE

A post-office has been recently established in the west part of the town of Rush, in this county, called *West Rush*, Emanuel Case, Esq. P. M.

SALT DUTY.

The bill reported by the Committee on Manufactures in Congress, to fix the duty on Salt 15 cents a bushel, was on Saturday last laid upon the table by a vote of 145 to 41.

CINCINNATI.

An account is published of the immense building at Cincinnati during the last year. The whole number of brick buildings erected was 287—the whole number of wooden buildings 161—total 448; which estimate does not include stables, workshops, nor buildings removed to new locations.

It is supposed the amount of specie now lying in the vaults of the Atlantic Banks is nearly *thirty millions of dollars.* The United States Bank and branches have about 11 millions.

The London Common Council have unanimously resolved to erase the inscription on London monument, which charges the great fire in London in the year 1666, to have been maliciously caused by the Roman Catholics.—The speeches made on the occasion reflect back great honour upon the speakers. A Liverpool paper speaking of this says, the inscription is generally believed to be an historical falsehood.

LONG ISLAND SOUND CLOSED

On the 10th inst. the Sound was frozen over from Throg's Neck to Long Island—the ice being solid and several feet thick. The ice is said to be more firm than it has been for the last 30 years—it has not been entirely frozen over for seven years past.

LOSS OF LIVES.

The Louisiana Advertiser of the 18th ult. says :—" The launch of the ship Pearl, arrived at this port on Sunday last, was lost in crossing the bar of Tampico, on board of which were the mate, three seamen, and twenty-two passengers, all of whom perished."

LIGHT POSTAGE.

The following extract from a letter, lately received by the editors of the National Intelligencer, from a subscriber in Santa Fe, in Mexico, gives one a lively idea of the interest felt in news from home by those who are " far away."

" The postage on twenty two of your papers, received this mail, amounted to fifteen dollars and a half, being $2 50 for each American here. The speech of Mr Drayton, at Charleston, was worth the money."

NEW COINAGE.

The U. S. Mint has just issued a quantity of 25 cent-pieces of a new coinage, which are said to be very handsome

THE CENSUS.

New Orleans.—The Census of New Orleans gives that city near 50,000 inhabitants. Considerably more than half of the number are blacks.

Maryland.—Free white persons 291,093, colored persons, slaves and free, 155,820, total 446,913

Baltimore.—The returns of the Census show the population of Baltimore to be 80,625, of which 4,123 are slaves, and 14,788 free colored people.

PRINTER TO THE SENATE.

Duff Green was re-elected printer to the Senate on Wednesday. On the first two ballotings, the numbers were, Green 22, Gale & Seaton 22, scattering 3. On the 3d ballot, the numbers stood—Green 23, Gales & Seaton 22, scatering 2. On the 4th ballot the vote stood —Green 24. Gales & Seaton 22—Blair 1

THE GRAND DUKE.

A late London paper observes :—" Among the more personal causes always mixed up with public ones, which led to the movements in Poland, we may mention the cruelty of the Grand Duke to a poor woman who stood in the way of his troops last year, whom he beat with his own hands! This brutaility, one of many, sunk deep in the minds of the people of Warsaw. His rudeness, and the Emperor's coldness to the senate at the coronation, together with his insisting on crowning himself, disgusted the nobles—that is, the whole gentry."

JEALOUSY

At the Justices' Court in Providence, R. I. Amasa Cooke, Jr. was examined on a charge of attacking, Mr. William Moore, and, after striking him across the forehead with a club, stabbing him several times with a sharp instrument. Cooke, who it appeared, attacked Moore in a *fit of jealousy*, was bound ever in the sum of $500 to take his trial before the Supreme Court.

A NEW MOVE.

The Baltimore and Ohio Rail Road Company have reported favorably on a plan for extending the rail road into several streets of Baltimore, the rails to be elevated about two inches above the pavement. One track only, for the present, to be laid down in each street, which will leave 15 feet on each side for carriages.

A PRESIDENT DEAD.

The schooner Ned from Rio Salado brings information that Gen Lamar, Ex-President of Peru, died at Cartoge, Central America, on the 15th November.

Mr. Grigg, of Philadelphia, announces for sale the second series of Mrs. Royall's Black Book:

We find the following paragraph in the New York Courier and Inquirer :—The Store and Lot, No. 199 Pearl street—the Lot 18 feet six inches front and rear, by 80 feet in depth, was lately sold by Mr. John B. Lawrence to Mr. Amos Palmer, for the sum of $40,000, probably a larger sum, than any piece of ground fo the same dimensions ever sold for before, of business purposes.

RAISING THE WIND.

A man in Portsmouth, Ohio, suffered a sound tooth to be pulled, which he sold to the dentist for 50 cents. With the money he bought rum and made himself drunk.

FIRE AT THE PEAPATCH.

On Tuesday night, as stated in the Philadelphia Chronicle of Friday evening, all that was combustible of Fort Delaware, upon the Peapatch, was consumed It would appear that happily no lives were lost.

The fire is said to have been caused by a stove pipe, passing through the roof of Lieut. Tuttle's quarters. It is added that the quarters of the soldiers and officers, except those of the commander and the engineers, with much clothing, provision, and furniture, have been destroyed ; and that the work is now but the skeleton of a fortification. The public loss is estimated at $100,000.

Some kegs of powder exploded, and the report was heard at Chester.

The following is derived from an official report made to major general Scott :—

On the evening of the 8th inst a fire broke out at Fort Delaware, from some unknown cause, and destroyed the wood work entirely of the Fort. The Quartermaster's stores, ordnance stores, and provisions belonging to the troops, were consumed. The command has been removed to Delaware city " The inhabitants of which (says a letter received from an officer) displayed a generous and active hospitality in relieving us under our present distressing situation."

DEATH OF BOLIVAR.

We are indebted to Captain Roff, o the schooner Charles, from Norfolk, for the Beacon of that place, of the 8th inst. This paper contains the intelligence of the death of General Simon Bolivar, which is copied from the Kingston, (Jamaica) Courant of the 6th of January. The proclamation of this event is published in the Courant, and was issued by Don Juan de Francisco de Martin, prefect of the department, and is addressed to the citizens of Magdalena. It is dated "Carthagena, Dec. 21, 1830."—Bolivar died on the 17th of that month, at one P. M. The Norfolk editor promises the official acc't in his next paper.

We learn also from Capt. Roff, that Commodore Sinclair died on the 7th inst. and was buried on the 9th with the honors of war.—[Com. Adv.

"Schwartz," says the Annals of Education, " one of the most eminent writers on education in Germany, observes, in his History of Education, that the state of New York has the greatest number of children in its schools, in proportion to the whole population, of any country he has found."

A man named Lovejoy, belonging to Floriday, Mont. co. was frozen to death, last week, near Schenectady.

A beggar woman pretending to be blind died lately in London leaving the enormous sum of $450,000!

Prices at Brandywine Mills, Feb. 2:—Flour, $6 38 ; Wheat, white, $1 23: do red, $1 20; Corn—old, $0 54 ; Oats, 26 a 27.

ROCHESTER PRICES CURRENT.

Feb. 18, 1831.

Ashes per 2240 lbs		Mink	12a31
Pot	$91a92 50	Raccoon	18a31
Pearl	100a102 50	Martin	25a62
Apples per bushel	25a44	Fisher	37a50
Do dried	75	Wild Cat	18a25
Bristles, comb'd per lb	20a31	Gray Fox	18a25
Beeswax do	18a20	Grass Seed per bush	62
Butter do	10a12	Hops per lb	12a15
Beef—Mess per bbl	$8a9	Honey do	09
Do prime do	5a7	Lard do	06a07
Do fresh per lb	02a03	Mutton do	02a03
Barley per bushel	38a44	Mustard Seed per bush	83
Beans do	50a62	Oats per bush	25
Candles, mould per lb	9 cts	Old Pewter, Brass and	
Do dipped do	8 "	Copper per lb	14
Do sperm do	28 "	Peaches, dry'd bush	100a200
Corn per bushel	44a50	Pork, mess per bbl	$12a13
Cheese per lb	04a05	Do prime	8a9
Clover Seed per bush	$4 50	Do fresh per lb	03a04
Flour per bbl	5 50	Quills per 100	25a30
Flax per lb	07a08	Rye per bush	50
Flax Seed per bush	78a87	Rags per lb	03a04
Feathers per lb	31a37	Salt per bbl	$1 75
Furs—Otter	100a400	Tallow per lb	06a07
Fox, red	50a75	Wheat per bush	103a109
Fox, cross	100a200	Buckwheat flour, cwt.	$1 75

METEOROLOGICAL TABLE,

for the week ending Feb. 12, 1831.

Days	Ther morn	Ther even	Baromet'r morn	Baromet'r even	Winds morn	Winds even	Weather clear	Weather clo'dy	Weather rainy	Weather high wnds	Observa'ns
6	10	2	29,70	29,74	w	w	1				
7	13	10	29,70	29,60	w	w	1				
8	18	10	29,55	29,53	w	w	1				
9	18	15	29,52	29,50	w	w		1		1	
10	25	16	29,50	29,38	w	w		1		1	
11	34	25	29,30	29,48	w	w		1			
12	23	12	29,62	29,78	n w	n w		1			1-2in. snow

☞ *The Barometrical and Thermometrical observations are registered at 10 o'clock A. M. and P. M., which by a long series of experiments made for the purpose, show that time to give a nearer mean average of the relative heat of a day than any other time.*

BANK NOTE TABLE.

Corrected Weekly for the Rochester Daily Advertiser.

BY C. W. DUNDAS.

NEW-YORK.

All banks in this state, *par*, except the following

Broken Banks. Washington & Warren, Barker's Exchange, Franklin Bank, Middle Dist., Columbia, Greene County, Marble Manuf. Co., Plattsburgh, and Niagara.

MASSACHUSETTS.

Al banks in this state, *par*, except the following

Broken Banks. Farmers' b'nk of Belchertown, Sutton, Berkshire, Essex and Brighton banks.

VERMONT.

All banks in this state, *par*.

RHODE-ISLAND.

All banks in this state, *par*, except the following

Broken Banks. Farmers' Exchange, and Farmers' & Mechanics' banks.

CONNECTICUT.

All banks in this state, *par*, except the fellowing

Broken Banks. Eagle, Eagle pay'ble at Union bank New-York, Derby, and Derby payable at Fulton bank New-York.

NEW-HAMPSHIRE.

All banks in this state, *par*.

MAINE.

All banks in this state, *par*. except the following

Broken Banks. Castine, Wiscasset, Hallowell & Augusta, Kennebec, and Passamaquoddy banks.

NEW-JERSEY.

State b'nk, & Trenton Banking Company, *par*.

All other banks, 2 *per cent*, except the following

Broken Banks. Salem & Phil. Manuf. Co., Monmouth, Hoboken and Grazing Co., N. Jersey Manuf. & Banking Co. at Hoboken, State Bank at Trenton, Protection and Lombard, and Jersey City.

PENNSYLVANIA.

Philadelphia Banks, *par*.

All other banks, 2 *per cent*, except the following

Broken Banks. Farmers' & Mechanics' at N. Sa., Centre, Huntington, Meadville, Marietta, Juniata, Greencastle, Bedford, Beaver, Washington, Uniontown, Agricultural, Sil. Lake, Westmoreland at Greenburgh, New-Hope Bridge Co new emission, and Brownvile banks.

OHIO.

All banks, 4 *to* 6 *per cent*,

MICHIGAN.

All banks, 2 *per cent*, except the following

Broken Banks. Monroe, and Detroit.

CANADA.

All banks, 2 *to* 3 *per cent*; except the Upper Cana. at Kingston, and Unchartered banks.

☞ *The above table when speaking of foreign Bills, refers to those of* $5, *and over, as none of a less denomination are receivable.*

LAW REPORT.

The Coshocton (Ohio) Spy, of a late date, contains the following report of a law case in progress before the Common Pleas of that co.

WALLACE VS. GAMBLE.

Messrs. Wallace and Gamble,
About corn have a scramble,
One of many unfortunate jobs,
For when the Zanesville attorneys,
Shall be paid for their journeys,
The parties may pocket the cobs.

MISCELLANEOUS.

BEES.

The Editor of the Windsor, Vt. Chronicle, after copying Dr. Smith's article on bees from a late New England Farmer, has added the following remarks:

Dr. Smith doubts the existence of the queen bee. Now we never *heard* a bee promulgating laws or appointing subordinate officers, &c. but we have seen what may perhaps be worth telling of.

There was an empty hive at the north end of the bee house, intended for the next swarm. From the hive next south, a swarm had issued, and after flying about for a while, returned. The reason assigned by the owner was, that the queen was unable to fly. A day or two after, the swarm came out again and soon began to return as before. It occurred to us, that possibly her majesty, in attempting to fly, might have fallen to the ground. Stepping in front of the hive, we saw, six or eight feet from its mouth, some twenty bees, flying about a tuft of grass; and on drawing nearer we saw perched upon a blade of grass, a bee, about as long as a drone, but much more slender,—the back of a brighter black, and the legs redish,—evidently neither a drone nor a working bee. A stick being presented to this singular insect, she crept upon it, and was carried upon it to the mouth of the empty hive before mentioned. A few bees had alighted at its mouth. These immediately followed her into the hive. Some of them soon returned, and ran, evidently as fast as they were able, to the old hive, the stool and front of which were covered with the returning swarm. Having arrived among these, the messengers for such they appeared to be, would occasionally stop, and shake themselves violently, swinging or rather rocking themselves from right to left and the contrary, as they are sometimes seen to do at and about the time of swarming. This motion was invariably followed by a general scampering of the surrounding bees to the hive. Some of these messengers entered the old hive, where their operations were out of sight; but their entrance was soon followed by the pouring out of multitudes, who made their way with all possible speed to the new hive. In a few moments the odd looking bee, picked up on the grass, was surrounded with a respectable swarm, all was quiet, the usual labors of bees commenced, and in the end, a good summer's work of honey-making was done. This, and having seen a number of bees of the same appearance, but never more than one in a hive is all we know by our own eyes, about a *queen* among bees.

NEW VARIETY OF WHEAT.

Dear Sir—I beg leave to send you herewith a sample of wheat, originally from Syria, afterwards raised in England, and now, as far as I am informed, in our country. Its quality is said to be very fine, and its productiveness very great. I place the samples, regretting that they are not larger, in your hands, to be given away to such of our farmers of Yorkcounty as you think may feel a disposition to make a trial of them upon their farms. I have ventured to give it the name of the "Bexley Wheat," having received the first samples of it from Lord Bexley in England, who obtained it from Syria, as I understood. When at Washington, I gave a small quantity to my friend Col. Maynadier, of Annapolis, Maryland, under whose cultivation in that neighborhood, it has, on a single trial, succeeded wonderfully.

In the hope that it may prove useful among us, I remain very respectfully, yours, &c.

RICHARD RUSH.

T. O. Hunsely, Esq.

From the Saturday Evening Post.

PLUGGING TREES.

This simple operation is a very efficient remedy for destroying caterpillars, aphides and other insects preying upon leaves and limbs of fruit trees, ornamental and shade, fine shrubs, &c. &c.

It has often been desired to find such a remedy. Rewards have been offered to destroy easily and speedily the insects of fruit trees. Our shade trees are covered every year with disgusting and voracious caterpillars. Year after year, new troublesome means are proposed, which are inefficient while this very easy and cheap way to poison and destroy at once all the insects of any tree, is so little known that our farmers and gardeners appear to be unacquainted with it. It was discovered in France, and I have verified it by actual experiment.—I now publish it again, and request editors friendly to agriculture to spread the knowledge of it every where.

This simple operation consists in boring a hole into a tree with a gimblet, about one third of the diameter of the tree in depth. Fill the hole with a small quantity of *Flour of Sulphur*, and plug the hole with a wooden peg. This sulphur is decomposed or carried into circulation by the sap, and is exhaled by the leaves in a gaseous state, while it poisons and kills all the caterpillars and insects preying upon them. Whether boring and plugging with sulpher the roots of the peach tree, and other trees whose roots are injured by insects, will answer as well, is unknown to me, not having tried it; but it is worth while to try the experiment—the result may be favorable.

C. S. Rafinesque,
Professor of Botany, &c.

ON THE PRESERVATION OF POTATOES.

Potatoes at the depth of one foot in the ground, produce shoots near the end of spring, at the depth of two feet they appear in the middle of summer; at three feet of depth, they are very short and never come to the surface; and between three and five feet, they cease to vegetate. In consequence of observing these effects, several parcels of potatoes were buried in a garden at the depth of three feet and a half, and were not removed till after intervals of one and two years. They were then found without any appearance of germination, and possessing their original firmness, freshness, goodness, and taste.—*Silliman's Journal.*

LIRIODENDRINE.

The active principle of this beautiful vegetable production of our country—the *Liriodendrine Tulipifera, Tulip Tree or American Poplar*,—has been recently separated by Dr. J. P. Emmett, Professor of Chemistry and Materia Medica in the University of Virginia. This active principle, to which he has given the name *Liriodendrine*, although not a vegetable alcali, is soluble in acids, and possesses, no doubt, in an eminent degree, the tonic and febrifuge properties for which the bark of the tree has been celebrated. Its solution in alcohol furnishes limpid crystals, and has the same intense bitterness as that which characterizes the Sulphate of Quinine. The tulip tree contains it in considerable quantity, and the process for obtaining it is extremely simple.

As the Liriodendrine is found to sublimate at a heat a little above that of boiling water, it is obvious that any extract made from the bark of the tree, after the ordinary methods, must be comparatively inert.—*Nat. Gaz.*

LARGE ORANGES

The editor of the Poughkeepsie Journal says; Mrs. J. D. Robinson, of that village, has sent him a couple of magnificent oranges, which have grown with many others, on a tree of her own raising. The larger of the two measured 13½ inches in circumference, and weighed *one pound*. The other was but a trifle smaller.

From the New York American.

SLEIGHING SONG—BY HANS VAN POENG.

Merrily, merrily sound the bells
As o'er the ground we roll,
And the snow drift breaks in silver flakes
Before our Cariole;
While, muffled in sables rich and warm,
With mantle and beaver dight,
We drive in the teeth of the angry storm,
Or skim in the cold moonlight,
Merrily, merrily, &c.

Merrily, merrily sound the bells
Upon the wind without,
When the wine is mulled, and the waffle culled
And the joke is passed about:
And rosy lips and dimple cheeks
The flash of wit inspire,
While mirth in many a bright eye speaks,
Around the crackling fire.
Merrily, merrily, &c.

IMPORTANT TO RESIDENT ALIENS.

The Laws of this state require resident aliens, who have taken conveyance of real estate, to make and file a deposition of their intention to become citizens, in the office of the Secretary of state; and also to take the incipient measure which the laws of the U. States require to enable them to obtain naturalization before the 15th day of April, 1831. 1 vol. Rev'd. Stat. p. 720. Sess'n. Laws 1830, chap. 171. p. 196.

VALUABLE STOOL.

Several years since, the British commander of Sierra Leone, visited the prince of Ashantee for the purpose of concluding a treaty of peace with him; he found his sable majesty seated on a stool of virgin gold, weighing *ninety pounds* avoirdupois. It is doubted whether any of his legitimate European brethren can vie with him in the costliness of their chairs of state.

CATTLE.

We learn from the Boston papers, that six thousand two hundred and eighty three head of beef cattle have been slaughtered at the establishment of Mr. Winchester, at Lechmere Point, Cambridge, in the short space of 13 weeks.

ANECDOTE OF LAFAYETTE.

During the trial of the ex-ministers, Gen. Lafayette had repeatedly rode out and addressed groups of the people assembled in the neighboring streets. This venerable patriot assured them that justice would be done upon the prisoners according to the laws of the land, but that vengeance should not be inflicted upon one of them by popular violence, until his life was first sacrificed in their defence. The people as on the previous day, generally cheered their ancient champion; but some cried "Down with Lafayette." The old soldier remarked that liberty had never been secured by a tumultuous interference with the laws; and at length, when irritated for a moment by some hisses, he exclaimed, "Who are you in that corner? I know the brave defenders of liberty, but your faces are strange to me—on the 29th of July I do not remember to have seen you at our barricades."

MEDALLION OF CLINTON.

We have seen a medallion likeness of De Witt Clinton in plaster, done from a steel plate executed by Charles C. Wright of New York. It is very like the original, and calls to mind the features of that great man more than any likeness we have seen since his death. Mr. Wright is the executor of the medal made for the American Academy of Arts, which we noticed some time ago, and which acquired for him so much credit. He is an artist of of whom our country may be proud.—*Mc. Dai. Adv.*